rice land. Water-ways, however, were public areas, and any convenient wide spot might be selected as a private garden. It was marked with stakes, and was apparently not disturbed by others.

Mushroom culture as a side line activity of rice farmers developed during the period when this study was in progress. After threshing, in early 1954, two of eleven families that participated in the dietary study started raising mushrooms. Although most of these were sold, both families reported frequent inclusion of mushrooms in the family diet. One informant commented that families that planted mushrooms also ate them almost every day, and said "Adults complain that it is a wearisome food but children still like it." Mushrooms were used fried, with pork, in soup or in curry.

As with tilapia, mushroom culture appears to have been undertaken primarily to increase cash income, and was abandoned when it was no longer profitable financially (see Appendix A, pp. 101-102).

Food Purchased and Cash Expenditures for Food

Relatively few foods were purchased, but some of these, such as onion, garlic, limes, tamarind, coconut and palm sugar were so frequently used that without cash to buy them, villagers would have considered their diet monotonous. Many had their own supply of fresh and dried chilies, fishsoy, and shrimp paste, which might, however, be inadequate for their needs. Other foods not commonly produced in Bang Chan were purchased for variety.

Estimates of mean annual consumption and cost of purchased foods, for 106 households in Bang Chan are shown in Table 1.

The list of purchased foods presented by Janlekha (1955) was compiled after preliminary interviews with a number of household heads. It includes the principal food items which were commonly purchased in Bang Chan. In addition to these, the affluent household studied by Sharp et al. (1953) spent appreciable amounts for vegetables (listed as cucumbers, lettuce, cabbage, etc.) and fruit (pineapple, mangoes, melons, etc.) and small amounts for peanuts, soy sauce and vinegar sauce. Eggplant and white radish were bought by more than half the families that participated in the dietary study, and were used on 11 and 8 survey days respectively. Other vegetables and fruits, bought by one or two of the 11 families, and used on not more than 3 of the 44 survey days were: mung beans, snap beans, bean sprouts, Chinese celery, cucumber, leeks, lettuce, mushrooms, sugar cane, sweet potato, taro, turmeric, (2)un-(1)faj or rambai, Thai nutmeg, orange, pineapple, rambutan, sandorica and watermelon. Salted and pickled white radish and pickled bamboo shoots were the only

[Text continues on page 23---Analyst]